

# Intangible Cultural Heritage Update

News and notes on  
Newfoundland and Labrador's  
Intangible Cultural  
Heritage Program

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## Festival of Old Time Concerts

As mentioned in a previous edition, we've been working with a few communities along the Baccalieu Trail on an Old Time Concert Project. Well, the dates are coming up fast! The first three concerts, organized by the

Mizzen Heritage Society, will be in Heart's Content on April 28<sup>th</sup>-30<sup>th</sup>. Cost is \$7. For more information, you can visit [www.oldtimeconcerts.ca](http://www.oldtimeconcerts.ca). After that one, we've got concerts in Cupids on May 6<sup>th</sup> and then we move to Bay Roberts for our final concert on May 25<sup>th</sup>! It promises to be a grand month of music, skits, recitations and dialogues.

These concerts are a way of keeping traditions alive in the community, and all the money raised will stay in each community and be directed back into community heritage projects. Everyone wins!

We've been doing folklore and oral history interviews and putting some of them online. So if you want more information about old time concerts, and how they happened in the past, you can follow the link on the website to the Intangible Cultural Heritage inventory, and listen to people share their memories.

This memory recording is a project we want to see continue, so we could use your help in gathering people's memories about Old Time Concerts in the area. If you have a memory, we'd love to talk to you! If you have a memory about concerts in the area and are willing to be recorded for our online Old Time Concert Collection please contact Mel at the Heritage Foundation by calling 1-888-739-1892 ext. 3 or emailing [ichprograms@gmail.com](mailto:ichprograms@gmail.com)

## Yarns for Sharing

*By Sandra Wheeler*

Fourteen students at G.C. Rowe Junior High School in Corner Brook have joined the ranks of the west coast's most skilled rug hookers.

On Thursday evening, February 24, 2011, the classroom was transformed into a veritable Art Gallery complete with artists' statements and beautifully-displayed hooked rugs--each one bearing a familiar saying such as "As slow as cold molasses" or an object like "a rubber boot," "an old-fashioned stove," or "a dory." "Each student's imagination was crucial to the final success of the image," stated teacher Eileen Murphy.

In her welcoming comments, Mrs. Murphy expressed extreme pride in her young charges: "They have worked hard to finally complete the images and textures which you see on display around this room. Each craftsperson has laboured since September to learn not only the important history of rug hooking, but also the steps and effort needed to complete one . . . The work and labour to complete these kinds of projects takes organization, skill and plenty of patience. They are to be commended for their success."

During the course of the project, the students were assisted by some members of the Marbellous Matters--a group of ladies who meet on a weekly basis at Sobey's Recreation Room in Corner Brook--who visited the classroom armed with samples of their own designs and information about their own and other techniques.

Jane Jesseau was impressed by the experience: "As an experienced hooker, it was a treat to be invited to Eileen Murphy's classroom." I was delighted to see the interest and enthusiasm of the boys and girls in the class. They were intent on their projects; this gave me and others in our group a great sense of pleasure, that the rug hooking interest we share is being enjoyed by a whole new generation of hookers. How wonderful is that!"

The Marbellous Matters provided more than just encouragement and ideas to the students. Noticing a lack of supplies during their visit, they canvassed their group and at a later date presented a package containing skeins, balls and remnants of every colour of yarn/wool imaginable.

"Because of their generosity of spirit, the students had the colours for their wooden blanks, moose antlers, dresses, rocks, landscapes and textures," said Mrs. Murphy. At the exhibition, the students expressed their appreciation by presenting a carnation to each Marbellous Matter in attendance.

It is encouraging to see the youth and more experienced tradition bearers of this province collaborate in such a meaningful way to preserve such a significant cultural practice as rug hooking. Congratulations to Eileen Murphy and her fourteen new rug hookers.



## Newfoundland and Labrador's Very Own Easter Bun-ny Avalon Woman Keeping Easter Bun Tradition Alive.

*By Melissa Squarey*

*Betty Rumbolt, of Upper Island Cove, is the third in our regular Tradition Bearers Spotlight.*

Many of you readers are preparing for your very own Easter-time traditions; we at the ICH office would like to start of your season by highlighting one woman's unique baking tradition at this time of year.

Betty Rumbolt currently lives with her husband and children in St. John's. She is originally from Upper Island Cove, which is located on the Avalon of the Island, and grew up with special Easter-time traditions that she feels are unique to the area "We [her bothers and sisters] didn't know that nobody else made Easter buns until we all moved away from Upper Island Cove".

So what are Easter Buns? Betty notes her husband's description of the buns explaining "My husband says that they're like tea buns but aren't. They're a little bit sweeter and they have some vanilla in them. They're white with raisins, almost like a cake-type thing, but different and they're in a different shape [than tea buns] as well because they're baked in small muffin pans that my mother called patty pans."

These patty pans were specifically for the Easter buns according to Betty, as it was the only time she remembers these pans being brought out of the cupboard. Betty was kind enough to share her mother's recipe for Easter buns.



### Betty Rumbolt's Family Recipe for Easter Buns

*3 C flour*

*1 C sugar (or ½ C molasses for dark buns)*

*½ C margarine*

*2 eggs*

*3 tsp baking powder*

*1 tsp vanilla*

*½ tsp salt*

*Milk*

*Optional: ¾ C raisins*

*Cream butter and sugar together, mix in eggs and vanilla. Mix together and add dry ingredients with a little milk (just enough milk until combined and until it has the texture of lumpy muffin batter)*

*Bake in mini-muffin pans @ 375 degrees F for 20 to 30 minutes.*

Betty recalls that the Easter buns were made fresh on Easter Monday for the children at the annual Easter party. She said "We had no idea about the Easter Bunny and egg hunts like children do today. On Easter Sunday, you would wear your new clothes and go to church, but on Easter Monday we would "have Easter" at my Aunt's house, boil eggs, and eat Easter buns." Betty usually makes Easter buns on the Saturday before Easter Sunday today. Betty says "I have particularly made buns since mom's passed away because we've clung on to those traditions. The first Easter without her was strange to be without the Easter Buns so I made them for everybody."



There is one story in particular that Betty wanted to share about Easter Buns. As Betty tells it:

*The story of The Easter Buns of April 13, 1982 lives on in our family. My sister Brenda, her husband Everett and their two small children, Robert (2 ½ yrs old) and Jennifer (13 months old), were visiting Upper Island Cove for Easter. They left on Sunday afternoon to return to home to Marystown. Unfortunately, a freak late-winter snowstorm began and they ended up stranded on the Burin Peninsula Highway with the two small kids.*

*The storm outside the car raged, and all cars were at a standstill, so Everett got out of the car to go ahead to see what was going on. He discovered that there were a number of people stranded in the same situation and there was a transport truck up ahead with a heated sleeper but there was no way to get through. He returned to the car to bring the family to the comfort of the transport truck.*

*When he returned, he had to dig a hole down through the snow to the car window and Brenda passed the kids up through the hole, then got herself out. Brenda tells how the only food they had with them was an ice cream tub full of Mom's Easter buns which were shared around. Brenda later commented that even the ice cream tub itself came in handy as Robert used it to pee in!*

Betty enjoys passing the Easter Buns Tradition along to people. In fact, the recipe is featured in Betty's very own cookbook that she produced to raise funds for the Bliss Murphy Cancer Treatment Centre.

For Betty traditions are important, she says "They're [traditions] are important in a family and they bring family together. There's nothing quite like food and family traditions that solidifies to bring that family together."

**If you know a special tradition bearer in your community please feel free to contact our office so that we can hear about it. We are always looking for more tradition bearers to highlight across the province. Email us at [ich@heritagefoundation.ca](mailto:ich@heritagefoundation.ca)**



*Melissa's interview with Betty has been added to the province's Intangible Cultural Heritage Inventory, as part of Memorial University's Digital Archive Initiative. You can listen to the full interview online at <http://tinyurl.com/bettyrumbolt>*

## Coming up in May:

- Report on the Nunatsiavut Heritage Forum 2011
- Young Folklorist Program